TO PLACE AN ORDER FOR DELIVERY OR TAKE OUT, PLEASE CALL (857) 233-5533
DINE OUT BOSTON
AUGUST 16-21 & 23-28
($38.13 FOR THREE COURSES—TAKEOUT AND DELIVERY ONLY)

FIRST COURSES (SELECT ONE)

Small Leaf Heirloom Kale, Caesar Dressed, Pumpernickel Croutons, Parmesan
Ricotta Gnocchetti, Sweet Summer Corn, Golden Chanterelles, Scallions
Black Truffle Butter

CHEF’S COMPOSITION (SELECT ONE)

Grilled Faroe Island Salmon, Wheat Berry “Ratatouille”, Sweet Corn
Zucchini & Cured Tomatoes, Lemon, Thyme*
Roasted Cornish Game Hen, Seasonal Market Vegetables
Pommes Purée, Natural Pan Jus
Grilled Branzino, Lemon, Garlic & Herb Baste, Roasted Potato, Vidalia Onions, Radish

DESSERTS (SELECT ONE)

Milk Chocolate Panna Cotta, Pistachio Biscotti**
Lemon Curd, White Chocolate Cremeaux, Raspberry Coulis
Sugar Cookies

Before placing your order, please inform your server if a person in your party has a food allergy.

**Contains Nuts
*Contains or may contain raw or undercooked ingredients.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses.